# The Woman's Page of The Times-Dispatch

#### Traditions Regarding August Sardonyx

lated into speech; "I belong to love, not to wealth; I am personality; I am tradition; gods and goddesses have been engraved upon me; I have given history to the world through lines of

In color the stone is red, fawn and erange-brown. Pliny says it is called sard from Sardis, in Asia Minor, where it abounds, and onyx, the nail, because its color resembles that of the skin under the nail, it being formed of two layers, the lower red. And the upper milky white. Its two layers touch, but do not mix, and for this reason the sardonyx is said to be a promoter of Platonic attachments between men and women, an old adage affirming that "The delusion of the pairs of opposites is not the measure

In the zodiac the sardonyx stands for Aquarius, the water-bearer, so called because the sign appears when the Nile begins to overflow and links the stone with the mystery and the superstition of ancient Egypt. In Christian art it is typical of sincerity, and as an August emblem, it should be eagerly sought after, as it is accredited with the power of insuring conjugal fe-

that Cunid, with the sharp point of his arrows, cut the nails of Venus while the goddess was asleep. The parings fell into the Indus River, and being collected by the water nymphs, hardcollected by the water nymphs, hardened under the rays of the August
sun into sardonyx. An Eastern tradition tells that the stone holds in its
heart an imprisoned devil which wakens at sunset and disturbs the mind
of its sleeping wearer with terrifying
yisions throughout the night.

Beautiful examples of the jewelers'
art show the sardonyx to great advantege in cameos, which are always suggestive of classic culture and of a
dignified mind. In the same family as
this gem come coral, amber, jade, jet,
obsidian, a volcanic green-black stone
with golden gleams, and mother of
pearl.

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le moonstone, says Andress Baccontains in it an image of the mother of the mother

their richness. The unbecoming ond cross may be thus treated, or issual three solltaires set on a bar sid, be transformed to an exquisite with such alteration and an addinge of moonatone pendants ended with many small diamonds.

# OLD VIRGINIA RECIPES, PICKLES AND RELISHES

Select large freestone peaches. Use before they begin to mellow.
he fruit in a strong brine for a
Dry them, cut a slice from the
of each peach and remove the pour while scalding hot over the peaches.

Pickled Peaches.

Peel and weigh your fruit, and to every five pounds of it allow two and a haif pounds of sugar, a pint of vinsear and spices—cloves, cinnamon and mace—to taste. Let the pickles lie in the sugar for an hour and then drain off the syrup which has flowed from them and put it over the fire with a haif pint of water and the vinagar. As it boils the scum will rise and must be taken off. When the scum violes not rise any longer, put in the fruit. Boil for about five minutes, remove the peaches with a skimmer and spread on dishes. Put the spices and vinegar with the syrup and let it boil fifteen minutes. Arrange your fruit in glass jars and pour the syrup over it. Pickled pears may be put up by the same recipe.

Silced Cucumber Pickle. Pickled Peaches.

Sliced Cucumber Pickle.

Slice twelve large green cucumbers and boil them in vinegar for an hour. Put aside in the vinegar and prepare a further pickle as follows: Allow a half teaspoonful each of sliced garlic, grated horseradish, turmeric, ground black pepper, ginger, chnamon and colery seed, a teaspoonful each of ground cloves, alispice and mace, a half teaspoonful of red pepper and a half-pound of supar to each half-gallon of vinegar; put in the cucumbers ahd simmer for two hours. Take from the fire and put into jars. Green Tomato Pickle.

the fire and put into jars.

Green Tomato Pickle.

Slice without peeling four quarts of green tomatoes; peel and slice aquart of onions, and put with these two cupfuls of sugar, a quart of vinegar, a tablespoonful each of sait, ground mustard and black pepper and half a tablespoonful each of alispice and cloves. Put over the fire and stew until the vegetables are tender, watching carefully that the mixture does not scorch. This will be fit for eating in about two months.

Fruit Jams and Marmalades.

Weigh your fruit, hulling or pick, ling over berries, peeling and silong larger fruits, before the weighing is done. To each pound of the fruit allow three-quarters of a pound of sugar, except with green gooseberry jams when pound for pound is demanded. Put the fruit over the fire and let it cook until tender, heating it slowly at first and stirring it from the hottom often. Let it boil three-quarters of an hour. Dip out any superfluous juice and effective, extravagant prices being demanded for walsts at a Mikado made of the bright printed shawled in the twaist by a belt of suede or a ribbon, are dubbed "Chemises," rather appropriate because of their scantiness and their decailes. The material is soft satin, chiffon or spider web linon or batiste, delicately appeared to lace their scantiness and their decailes.

Lingerle is at the height of its popularity, for as the tailor suit is of classic simplicity, scarcely more claborate than that of a man, a feminine or an embroidered busine, and admity batiste embroidered house, a dainty batiste embroidered house, a flout must be of the finest hatiste or linon with real lace and hand embroidery.

Walats a la Mikado.

Blueses are most feneful, and those of cotton are often extremely elegant and effective, extravagant prices being demanded for walsts at a Mikado made of the bright printed shawled in the twaist by a belt of suede or a ribbon, are dubbed "Chemises," rather appropriate because of their scantiness," rather appropriate because of their scantiness," rather appropri



SUGGESTIONS FOR CHILDREN'S FROCKS.

### WOMAN WHO COUNTS

colored embroidery looks well on light summer toilettes, and is often associ

ble size.

The short and plain overdress, usu-

In Milady's Ear

A flight of butterflies in white or

The Autumn Forecast

As A WINNER IN THE RACE

She was writ with all he heart ministed is optivalent to making pastry
of an all things and small avoid indirection of the minister of the minis

## The Autumn Forecast

#### Uncomplimentary Estimate of American Womanhood

ip from time to time, but has scarcestirred the American imagination except as a bogy, a danger too unreal at this stage of the game, to be taken into serious consideration.

According to Alexander Harvey, conributing to the current issue of the Sewance Review, the real trouble bev setting the American nation is one of an entirely different character, one named by Mr. Harvey as "The American Woman Ferli." The author takes himself and his subject very seriously. It is a question whether his women readers, who seldom have the opportunity—according to Mr. Harvey—of hearing the plain, unvarnished truth about themselves, will be more amused or more offended at the national and domestic status—assigned them by a critic who must have had bitter experiences with the sex.

Mr. Harvey's Classification,

He classifies Woman as the most native American sham, and the source of a far-reaching feminization which

law. He declares that wherever Woare those entirely under the control of
men. "Were Woman, says he, "permitted to sway business as she sways
the church and home, the penalty
would be so serious that the American
man simply dare not carry the national superstition regarding Woman
into the counting room."

into the counting room."
The Home Deckristianized.
He further states that the home is dechristianized because Woman is sovereign there, that Woman is morally inferior to man and intellectually his inferior, possessing no creative or scientific ability. He considers that the stern and imperative work of the world is above Woman, and believes by

home to-day. Marie Antolnette is ever to the fore, the cynosure of all eyes. She has the patisfaction of her jewels, her inta factions with men and women, to wom her Louis XVI. Objects in value is stage. "In American Marie Antoinette has come to her ast stage—the divorce court. She numbut the scaffold of the law to the guillotine of divorce. On the day in Paris which witnessed the taking of her life the executioner held aloft for all to see—her head. This episode has its equivalent in the fiartaking of her life the executioner held aloft for all to see—her head. This episode has its equivalent in the flaring headlines above and below the portrait of the divorced wife, whose features stare unblushingly forth upon the million readers of sensational prints."

What Is Mr. Harvey's Motive

The strongest feeling nynkened by